

ABSTRACT OF THE DISCLOSURE

The invention relates to a method for preparing a wine in such a way as to prevent the problems of defective ageing, according to which yeast which has been previously enriched in glutathione is introduced into the must at the beginning, during or following the alcoholic fermentation. Said enriched yeast contains more than 0.5 % of glutathione, especially at least 1 % of glutathione, and preferably at least 1.5 % of glutathione, expressed in weight added to the weight of the dry substance of the yeast. The inventive method enables fresh white wines to be produced, which are more fruity with a more complex range of aromas. During the ageing of said wines, the freshness of the aromas is preserved and browning prevented. The invention also relates to a must which is enriched in glutathione by the introduction of enriched yeast, and to the wine produced in this way.